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Jerk-seasoned Pork Chops and Shrimp

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Description

Contributed by [Catsrecipes Y-Group](#)

- Makes 6 servings

Ingredients

- 1 small [onion](#), chopped
- 2 tbsp [vegetable oil](#)
- 2 tbsp [lime juice](#)
- 4 cloves [garlic](#), chopped
- 2 [scallions](#), trimmed and sliced

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- 1 tsp [salt](#)
- 1 tsp ground [allspice](#)
- 1 tsp dried [thyme](#)
- ½ tsp [nutmeg](#)
- ½ tsp [cinnamon](#)
- ½ tsp [pepper](#)
- ½ tsp [hot pepper sauce](#)
- 6 boneless [loin pork chops](#)
- 18 jumbo [shrimp](#), shelled and deveined

Directions

1. Place first 12 ingredients in a blender.
2. Whirl until smooth.
3. Place pork chops in a plastic bag, add marinade, seal and marinate in refrigerator 2 hours.
4. Add shrimp during the last half hour, seal bag and turn to coat.
5. Heat grill.
6. Coat grill rack with oil.
7. Remove pork chops and shrimp from plastic bag.
8. Tie each chop with cooking twine so it remains a round shape.
9. Grill 5 minutes per side or until done.
10. Grill shrimp 3 minutes per side or until cooked through.
11. Garnish with whole scallions and lime wedges.

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